

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm Establishm	1	2 (ui	ael's Deliciac De Mexico umber and street, city, state, zip code)	Telephone Number 502-991-5229	Date of In (mm/dd/y		PERMIT # 19 -	
Establishment Address (number and street, city, state, zip code) 1515 E Market St New Albany, IN 47150					12-0) <i> </i> (152	
Owner Israel Landing				Purpose:	Follow-up Release Date			
Owner's Address				1. Routine	NO Today			
151SE Market				2. Follow-up 3. Complaint	Summary of Violations:			
Person in Charge Israel Landin				4. Pre-Operational	c	NC R		
Responsible Person's E-mail				5. Temporary Menu Type (See back of page)				
					S. HACCP		/	
Certified F	ood Mana	\mathcal{I}_{\cdot}	sroel Landin 1-13-20	7. Other (list)	12	3 V	_45	
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"								
Section#	C/NC	R	Narrative	-	·		orrected By	
438	C		Observed 4 Spray bottles	without las	nls.		ected	
239	NC		Observed single service	containers		Corre	7	
			Observed 4 Spray bottles Observed single service (togo boxes) not inverted.		 	2077	<u> </u>	
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			- CFH Expires in Im	onth—				
			- Check down spout of	· SIA	-			
	<u> </u>		COUNTY COUNTY SPOULD	9 300				
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Dawn Thomas (Server) Inspected by (name and title printed): Thomas Snider, EHS								
Received by	(signature)	14		Inspected by (signature):				
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ee:			cc:		cc:			

MENU TYPE

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.